

Magnolia Stracke

magnolia.stracke87@gmail.com | 382-706-9949 x25633 | Lake Havasu City, Trinidad and Tobago |
<https://linkedin.com/in/Magnolia.Stracke19>

TECHNICAL SKILLS

Cuisine Styles

Italian • French • Pastry

Kitchen Skills

Sauce-making

Operations

Inventory Management • HACCP

Soft Skills

Training • Team Leadership

PROFILE

Chef with a track record building high-impact solutions and improving retention.

EXPERIENCE

Line Cook — Kautzer, Sawayn and Green (2016 - Present)

- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Catered private events for up to 173 guests with 95%+ client satisfaction.
- Managed kitchen of 20 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 28% with vendor negotiations and waste controls.

Pastry Chef — Johnson, Rippin and Rath (2021 - 2025)

- Catered private events for up to 103 guests with 95%+ client satisfaction.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.

Line Cook — VonRueden, Hayes and Kuvalis (2019 - Present)

- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

PROJECTS

voluptatibus concido - Realigned fault-tolerant circuit

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Bosco - Walsh College (2015)

CERTIFICATIONS

- HACCP Level 3
- Food Safety Manager
- Certified Sommelier (optional)